

WEISS AROME+

Powder



Saccharomyces cerevisiae

Yeast ideal for the production of top-fermented wheat beers such as Blanche, American Wheat and Hefeweizen. This strain gives characteristic aromas of cloves and bananas. It has an excellent attenuation capacity and an alcohol tolerance up to 12% ABV. This yeast has a low flocculating capacity and remains in suspension even in the finished product.

Beer styles	wheat beers (i.e. Witbier, Weissbier- / Hefeweizen, Kristallweizen)
Fast fermentation kinetics	fast. 10 days at 12°C, 5 days at 25°C for 12°P
Fermentation temperature range	12-25°C
Apparent attenuation	95%
Flocculation & sedimentation ability	low
Dosage recommendation	50-100 g/hL of 12°P to 18°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE

WITH WEISS AROME+

(According to ASBC & DLG)

18°P 22°C



Please note: The dosage recommendation may vary depending on the processing conditions selected by the brewer. The format is varied depending on the country of p. For exact amounts & formats please contact our technical commercial experts or your branch of reference.